



Grant Burge Benchmark Chardonnay

2018 | Australia | South Australia

Over five generations, we've brought together the finest vineyards and hands-on techniques with modern winemaking to express the classic Barossa. Share our passion for great wine at our Krondorf cellar door here in the Barossa Valley. A Grant Burge label is your guarantee of quality and integrity.

The Riverland regions have a climate well suited for growing vines, with warm summer days and plenty of sunshine allows ripe fruit flavours and sugar to develop. In 2018 we had warm days, cool nights and little or no rain. This led to excellent ripening conditions resulting in bright ripe fruit.



APPEARANCE

Pale Straw

NOSE

Intense aromas of yellow peach, melon and pineapple with sweetly spiced vanilla custard tart, and toasty oak.

PALATE

The palate is densely flavoured with luscious tropical fruit sweetness of pineapple, paw paw and sweet, ripe yellow peaches. The subtle impact of partial oak adds a wonderful creaminess to the palate and layers of flavour evoking exotic sweet spiced pastries, gooey caramel and butterscotch with a hint of toasty oak. The finish is rounded and richly flavoured; carrying on long after the wine is consumed.

FOOD MATCH

Roasted poultry, creamy pasta dishes, grilled salmon or Caesar salad

WINE STYLE

Sweet 1 2 3 **4** 5 Dry
Light 1 2 **3** 4 5 Full Bodied

Grape breakdown

98.7% Chardonnay
1.3% Other

Region breakdown

92% Riverland
7.3% Barossa
0.7% Adelaide Hills

Maturation

Amsat Oak Shavings

Fermentation

Stainless Steel

Cellaring

Up to 3 Years

Alcohol

13%

Residual sugar [g/l]

5.2 g/L

pH

3.47

Acidity [g/l]

5.60 g/L

Allergens

sulphur dioxide, milk, contains sulphites, contains milk, fish source, gelatine bse certified